FOR OFFICIAL USE ONLY

U.S. DEPARTMENT OF COMMERCE
Patent and Trademark Office

SEARCH REQUEST FORM

Examiner # (Mandatory): [illegible] Requester's Full Name: [illegible]

Art Unit [illegible] Location (Bldg/Room#): [illegible] Phone (circle 305 306 308) [illegible]

Serial Number: [illegible] Results Format Preferred (circle): PAPER DISK E-MAIL

Title of Invention Food Product suitable [illegible]

Inventors (please provide full names): [illegible]

[illegible]

Earliest Priority Date: [illegible]

Keywords (include any known synonyms registry numbers, explanation of initialisms):

[illegible]

Point of Contact:
Barb O'Bryen
Technical Information Specialist
STIC CM1 6A05 308-4291

Search Topic:

Please write detailed statement of the search topic, and the concept of the invention. Describe as specifically as possible the subject matter to be searched. Define any terms that may have a special meaning. Give examples of relevant citations, authors, etc., if known. You may include a copy of the abstract and the broadcast or most relevant claim(s).

Please search food products comprising:
[illegible]
[illegible]
a. soy protein (optionally fermented)
and, optionally, [illegible]

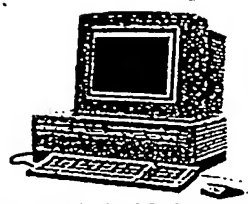
Thanks

STAFF USE ONLY

Searcher:	[illegible]	**Type of Search**		Vendors (include cost where applicable)	
Searcher Phone #:			N.A. Sequence	[illegible]	STN
Searcher Location:			A.A. Sequence	[illegible]	Questel/Orbit
Date Picked Up:			Structure (#)		Lexis/Nexis
Date Completed:	[illegible]	x	Bibliographic		WWW/Internet
Clerical Prep Time:	20		Litigation1		In-house sequence systems (list)
Terminal Time:	41		Fulltext		Dialog
Number of Databases:			Procurement		Dr. Link
			Other		Westlaw
					Other (specify)

PTO-1590 (2-99)

BioTech-Chem Library
Search Results
Feedback Form (Optional)



Scientific & Technical Information Cente

The search results generated for your recent request are attached. If you have any questions or comments (compliments or complaints) about the scope or the results of the search, please contact *the BioTech-Chem searcher* who conducted the search *or contact*:

Mary Hale, Supervisor, 308-4258
CM-1 Room 1E01

Voluntary Results Feedback Form

- *I am an examiner in Workgroup:* *(Example: 1610)*
- *Relevant prior art **found**, search results used as follows:*
  - ☐ 102 rejection
  - ☐ 103 rejection
  - ☐ Cited as being of interest.
  - ☐ Helped examiner better understand the invention.
  - ☐ Helped examiner better understand the state of the art in their technology.

Types of relevant prior art found:

- ☐ Foreign Patent(s)
- ☐ Non-Patent Literature
  (journal articles, conference proceedings, new product announcements etc.)

- *Relevant prior art **not found**:*
  - ☐ Results verified the lack of relevant prior art (helped determine patentability).
  - ☐ Search results were not useful in determining patentability or understanding the invention

Other Comments:

Drop off completed forms at the **Circulation Desk CM-1**, or send to Mary Hale, **CM1-1E01** or **mary.hale@uspto.gov**

```
=> fil capl
FILE 'CAPLUS' ENTERED AT 15:50:40 ON 31 JAN 2003
USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.
PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
COPYRIGHT (C) 2003 AMERICAN CHEMICAL SOCIETY (ACS)
```



```
FILE COVERS 1907 - 31 Jan 2003  VOL 138 ISS 6
FILE LAST UPDATED: 30 Jan 2003  (20030130/ED)

  This file contains CAS Registry Numbers for easy and accurate
  substance identification.


=> d que l15; d que l19; d que l21

L1            1 SEA FILE=REGISTRY ABB=ON  LOVASTATIN/CN
L2            1 SEA FILE=REGISTRY ABB=ON  SIMVASTATIN/CN
L3            7 SEA FILE=REGISTRY ABB=ON  (PRAVASTATIN/CN OR "PRAVASTATIN
                  DIBENZYLAMINE SALT"/CN OR "PRAVASTATIN DICYCLOHEXYLAMINE
                  SALT"/CN OR "PRAVASTATIN DIOCTYLAMINE SALT"/CN) OR ("PRAVASTATI
                  N LITHIUM SALT"/CN OR "PRAVASTATIN POTASSIUM SALT"/CN OR
                  "PRAVASTATIN SODIUM"/CN OR "PRAVASTATIN SODIUM SALT"/CN)
L4            1 SEA FILE=REGISTRY ABB=ON  MEVASTATIN/CN
L8         3512 SEA FILE=CAPLUS ABB=ON  (L1 OR L2 OR L3 OR L4)
L9        42126 SEA FILE=CAPLUS ABB=ON  ?STATIN
L10        3120 SEA FILE=CAPLUS ABB=ON  ?STATINS
L12       10271 SEA FILE=CAPLUS ABB=ON  SOY? PROTEIN#
L13       13635 SEA FILE=CAPLUS ABB=ON  SOY?(L)PROTEIN#/OBI
L14          40 SEA FILE=CAPLUS ABB=ON  (L8 OR L9 OR L10) AND (L12 OR L13)
L15           5 SEA FILE=CAPLUS ABB=ON  L14 AND FFD/RL
```

Role FFD = food or feed use

```
L1            1 SEA FILE=REGISTRY ABB=ON  LOVASTATIN/CN
L2            1 SEA FILE=REGISTRY ABB=ON  SIMVASTATIN/CN
L3            7 SEA FILE=REGISTRY ABB=ON  (PRAVASTATIN/CN OR "PRAVASTATIN
                  DIBENZYLAMINE SALT"/CN OR "PRAVASTATIN DICYCLOHEXYLAMINE
                  SALT"/CN OR "PRAVASTATIN DIOCTYLAMINE SALT"/CN) OR ("PRAVASTATI
                  N LITHIUM SALT"/CN OR "PRAVASTATIN POTASSIUM SALT"/CN OR
                  "PRAVASTATIN SODIUM"/CN OR "PRAVASTATIN SODIUM SALT"/CN)
L4            1 SEA FILE=REGISTRY ABB=ON  MEVASTATIN/CN
L6            1 SEA FILE=REGISTRY ABB=ON  GENISTEIN/CN
L7            1 SEA FILE=REGISTRY ABB=ON  GENISTIN/CN
L8         3512 SEA FILE=CAPLUS ABB=ON  (L1 OR L2 OR L3 OR L4)
L9        42126 SEA FILE=CAPLUS ABB=ON  ?STATIN
L10        3120 SEA FILE=CAPLUS ABB=ON  ?STATINS
L12       10271 SEA FILE=CAPLUS ABB=ON  SOY? PROTEIN#
L13       13635 SEA FILE=CAPLUS ABB=ON  SOY?(L)PROTEIN#/OBI
L14          40 SEA FILE=CAPLUS ABB=ON  (L8 OR L9 OR L10) AND (L12 OR L13)
L18        6289 SEA FILE=CAPLUS ABB=ON  L6 OR L7 OR GENISTEIN OR GENISTIN
L19           3 SEA FILE=CAPLUS ABB=ON  L18 AND L14
```

```
L1             1 SEA FILE=REGISTRY ABB=ON  LOVASTATIN/CN
L2             1 SEA FILE=REGISTRY ABB=ON  SIMVASTATIN/CN
L3             7 SEA FILE=REGISTRY ABB=ON  (PRAVASTATIN/CN OR "PRAVASTATIN
                   DIBENZYLAMINE SALT"/CN OR "PRAVASTATIN DICYCLOHEXYLAMINE
                   SALT"/CN OR "PRAVASTATIN DIOCTYLAMINE SALT"/CN) OR ("PRAVASTATI
                   N LITHIUM SALT"/CN OR "PRAVASTATIN POTASSIUM SALT"/CN OR
                   "PRAVASTATIN SODIUM"/CN OR "PRAVASTATIN SODIUM SALT"/CN)
L4             1 SEA FILE=REGISTRY ABB=ON  MEVASTATIN/CN
L8          3512 SEA FILE=CAPLUS ABB=ON  (L1 OR L2 OR L3 OR L4)
L9         42126 SEA FILE=CAPLUS ABB=ON  ?STATIN
L10         3120 SEA FILE=CAPLUS ABB=ON  ?STATINS
L12        10271 SEA FILE=CAPLUS ABB=ON  SOY? PROTEIN#
L13        13635 SEA FILE=CAPLUS ABB=ON  SOY?(L)PROTEIN#/OBI
L14           40 SEA FILE=CAPLUS ABB=ON  (L8 OR L9 OR L10) AND (L12 OR L13)
L20       136016 SEA FILE=CAPLUS ABB=ON  F!!D/CW
L21            5 SEA FILE=CAPLUS ABB=ON  L14 AND L20


=> s l15 or l19 or l21

L90            6 L15 OR L19 OR L21

=> fil medl; d que l30;d que l32

FILE 'MEDLINE' ENTERED AT 15:50:42 ON 31 JAN 2003

 FILE LAST UPDATED: 30 JAN 2003 (20030130/UP).  FILE COVERS 1958 TO DATE.

 On June 9, 2002, MEDLINE was reloaded.  See HELP RLOAD for details.

 MEDLINE thesauri in the /CN, /CT, and /MN fields incorporate the
 MeSH 2003 vocabulary.  See http://www.nlm.nih.gov/mesh/summ2003.html
 for a description on changes.

 This file contains CAS Registry Numbers for easy and accurate
 substance identification.


L22         4612 SEA FILE=MEDLINE ABB=ON  LOVASTATIN+NT/CT OR PRAVASTATIN/CT
L23          402 SEA FILE=MEDLINE ABB=ON  MEVASTATIN OR COMPACTIN OR ML 236B
L24         1704 SEA FILE=MEDLINE ABB=ON  SOYBEAN PROTEINS+NT/CT
L25         2608 SEA FILE=MEDLINE ABB=ON  GENISTEIN/CT
L26          136 SEA FILE=MEDLINE ABB=ON  GENISTIN
L30            0 SEA FILE=MEDLINE ABB=ON  (L22 OR L23) AND L24 AND (L25 OR L26)



L22         4612 SEA FILE=MEDLINE ABB=ON  LOVASTATIN+NT/CT OR PRAVASTATIN/CT
L23          402 SEA FILE=MEDLINE ABB=ON  MEVASTATIN OR COMPACTIN OR ML 236B
L24         1704 SEA FILE=MEDLINE ABB=ON  SOYBEAN PROTEINS+NT/CT
L32            1 SEA FILE=MEDLINE ABB=ON  (L22 OR L23) AND L24


=> fil embase

FILE 'EMBASE' ENTERED AT 15:50:42 ON 31 JAN 2003
COPYRIGHT (C) 2003 Elsevier Science B.V.  All rights reserved.

 FILE COVERS 1974 TO 30 Jan 2003 (20030130/ED)
```

EMBASE has been reloaded. Enter HELP RLOAD for details.

This file contains CAS Registry Numbers for easy and accurate substance identification.

=> d que l46; d que l47; d que l49

```
L35        4969 SEA FILE=EMBASE ABB=ON  MEVINOLIN/CT
L36        5259 SEA FILE=EMBASE ABB=ON  SIMVASTATIN/CT
L37        4377 SEA FILE=EMBASE ABB=ON  PRAVASTATIN/CT
L38         575 SEA FILE=EMBASE ABB=ON  COMPACTIN/CT
L39        1134 SEA FILE=EMBASE ABB=ON  SOYBEAN PROTEIN/CT
L40        4330 SEA FILE=EMBASE ABB=ON  GENISTEIN/CT
L41         149 SEA FILE=EMBASE ABB=ON  GENISTIN/CT
L46           0 SEA FILE=EMBASE ABB=ON  (L35 OR L36 OR L37 OR L38) AND L39 AND
                (L40 OR L41)


L35        4969 SEA FILE=EMBASE ABB=ON  MEVINOLIN/CT
L36        5259 SEA FILE=EMBASE ABB=ON  SIMVASTATIN/CT
L37        4377 SEA FILE=EMBASE ABB=ON  PRAVASTATIN/CT
L38         575 SEA FILE=EMBASE ABB=ON  COMPACTIN/CT
L39        1134 SEA FILE=EMBASE ABB=ON  SOYBEAN PROTEIN/CT
L42       14427 SEA FILE=EMBASE ABB=ON  DIET SUPPLEMENTATION/CT
L43         504 SEA FILE=EMBASE ABB=ON  ELEMENTAL DIET/CT
L44       12458 SEA FILE=EMBASE ABB=ON  FOOD/CT
L45        2638 SEA FILE=EMBASE ABB=ON  FOOD ADDITIVE/CT
L47           2 SEA FILE=EMBASE ABB=ON  (L35 OR L36 OR L37 OR L38) AND L39 AND
                (L42 OR L43 OR L44 OR L45)


L35        4969 SEA FILE=EMBASE ABB=ON  MEVINOLIN/CT
L36        5259 SEA FILE=EMBASE ABB=ON  SIMVASTATIN/CT
L37        4377 SEA FILE=EMBASE ABB=ON  PRAVASTATIN/CT
L38         575 SEA FILE=EMBASE ABB=ON  COMPACTIN/CT
L39        1134 SEA FILE=EMBASE ABB=ON  SOYBEAN PROTEIN/CT
L48      217609 SEA FILE=EMBASE ABB=ON  DIET?
L49           5 SEA FILE=EMBASE ABB=ON  (L35 OR L36 OR L37 OR L38) AND L39 AND
                L48
```

=> s l47 or l49

```
L91           5 L47 OR L49
```

=> fil frosti; d que l56

Foodline: Food Science & Technology

```
FILE 'FROSTI' ENTERED AT 15:50:44 ON 31 JAN 2003
COPYRIGHT (C) 2003 Leatherhead Food Research Association

FILE LAST UPDATED: 30 JAN 2003       <20030130/UP>
FILE COVERS 1972 TO DATE.

L50          43 SEA FILE=FROSTI ABB=ON  LOVASTATIN OR SIMVASTATIN OR PRAVASTATI
                N OR MEVASTATIN
L51          43 SEA FILE=FROSTI ABB=ON  STATIN OR STATINS
L52          10 SEA FILE=FROSTI ABB=ON  MEVINOLIN OR MK 803 OR MEVACOR OR
                MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L53           0 SEA FILE=FROSTI ABB=ON  EPTASTATIN OR CS 514 OR PRAVACHOL OR
                RMS 431 OR SQ 31000 OR COMPACTIN OR ML 236B
```

```
L54        5687 SEA FILE=FROSTI ABB=ON  SOY?(3W)PROTEIN#
L56           3 SEA FILE=FROSTI ABB=ON  (L50 OR L51 OR L52 OR L53) AND L54


=> fil fsta; d que 163
```

Food Science & Technology Abstracts

```
FILE 'FSTA' ENTERED AT 15:50:46 ON 31 JAN 2003
COPYRIGHT (C) 2003 International Food Information Service

FILE LAST UPDATED: 28 JAN 2003       <20030128/UP>
FILE COVERS 1969 TO DATE.


L57          16 SEA FILE=FSTA ABB=ON  LOVASTATIN OR SIMVASTATIN OR PRAVASTATIN
                OR MEVASTATIN
L58           6 SEA FILE=FSTA ABB=ON  STATIN OR STATINS
L59           3 SEA FILE=FSTA ABB=ON  MEVINOLIN OR MK 803 OR MEVACOR OR
                MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L60           3 SEA FILE=FSTA ABB=ON  EPTASTATIN OR CS 514 OR PRAVACHOL OR RMS
                431 OR SQ 31000 OR COMPACTIN OR ML 236B
L61        6293 SEA FILE=FSTA ABB=ON  SOY?(3W)PROTEIN#
L63           1 SEA FILE=FSTA ABB=ON  (L57 OR L58 OR L59 OR L60) AND L61


=> fil biosis; d que l72;d que 176

FILE 'BIOSIS' ENTERED AT 15:50:47 ON 31 JAN 2003
COPYRIGHT (C) 2003 BIOLOGICAL ABSTRACTS INC.(R)

FILE COVERS 1969 TO DATE.
CAS REGISTRY NUMBERS AND CHEMICAL NAMES (CNs) PRESENT
FROM JANUARY 1969 TO DATE.

RECORDS LAST ADDED: 29 January 2003 (20030129/ED)


L1            1 SEA FILE=REGISTRY ABB=ON  LOVASTATIN/CN
L2            1 SEA FILE=REGISTRY ABB=ON  SIMVASTATIN/CN
L3            7 SEA FILE=REGISTRY ABB=ON  (PRAVASTATIN/CN OR "PRAVASTATIN
                DIBENZYLAMINE SALT"/CN OR "PRAVASTATIN DICYCLOHEXYLAMINE
                SALT"/CN OR "PRAVASTATIN DIOCTYLAMINE SALT"/CN) OR ("PRAVASTATI
                N LITHIUM SALT"/CN OR "PRAVASTATIN POTASSIUM SALT"/CN OR
                "PRAVASTATIN SODIUM"/CN OR "PRAVASTATIN SODIUM SALT"/CN)
L4            1 SEA FILE=REGISTRY ABB=ON  MEVASTATIN/CN
L64        6008 SEA FILE=BIOSIS ABB=ON  (L1 OR L2 OR L3 OR L4)
L65        5700 SEA FILE=BIOSIS ABB=ON  LOVASTATIN OR SIMVASTATIN OR PRAVASTATI
                N OR MEVASTATIN
L66       53287 SEA FILE=BIOSIS ABB=ON  ?STATIN OR ?STATINS
L67         676 SEA FILE=BIOSIS ABB=ON  MEVINOLIN OR MK 803 OR MEVACOR OR
                MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L68         552 SEA FILE=BIOSIS ABB=ON  EPTASTATIN OR CS 514 OR PRAVACHOL OR
                RMS 431 OR SQ 31000 OR COMPACTIN OR ML 236B
L69        6673 SEA FILE=BIOSIS ABB=ON  SOY?(3W)PROTEIN#
L70        5810 SEA FILE=BIOSIS ABB=ON  GENISTEIN OR GENISTIN
L72           0 SEA FILE=BIOSIS ABB=ON  (L64 OR L65 OR L66 OR L67 OR L68) AND
                L69 AND L70



L1            1 SEA FILE=REGISTRY ABB=ON  LOVASTATIN/CN
L2            1 SEA FILE=REGISTRY ABB=ON  SIMVASTATIN/CN
```

```
L3            7 SEA FILE=REGISTRY ABB=ON  (PRAVASTATIN/CN OR "PRAVASTATIN
                DIBENZYLAMINE SALT"/CN OR "PRAVASTATIN DICYCLOHEXYLAMINE
                SALT"/CN OR "PRAVASTATIN DIOCTYLAMINE SALT"/CN) OR ("PRAVASTATI
                N LITHIUM SALT"/CN OR "PRAVASTATIN POTASSIUM SALT"/CN OR
                "PRAVASTATIN SODIUM"/CN OR "PRAVASTATIN SODIUM SALT"/CN)
L4            1 SEA FILE=REGISTRY ABB=ON  MEVASTATIN/CN
L64        6008 SEA FILE=BIOSIS ABB=ON  (L1 OR L2 OR L3 OR L4)
L65        5700 SEA FILE=BIOSIS ABB=ON  LOVASTATIN OR SIMVASTATIN OR PRAVASTATI
                N OR MEVASTATIN
L66       53287 SEA FILE=BIOSIS ABB=ON  ?STATIN OR ?STATINS
L67         676 SEA FILE=BIOSIS ABB=ON  MEVINOLIN OR MK 803 OR MEVACOR OR
                MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L68         552 SEA FILE=BIOSIS ABB=ON  EPTASTATIN OR CS 514 OR PRAVACHOL OR
                RMS 431 OR SQ 31000 OR COMPACTIN OR ML 236B
L69        6673 SEA FILE=BIOSIS ABB=ON  SOY?(3W)PROTEIN#
L73      649208 SEA FILE=BIOSIS ABB=ON  FOOD# OR FEED# OR DIET?
L74       45621 SEA FILE=BIOSIS ABB=ON  SUPPLEMENT#
L75           9 SEA FILE=BIOSIS ABB=ON  (L64 OR L65 OR L66 OR L67 OR L68) AND
                L69 AND (L73 OR L74)
L76           7 SEA FILE=BIOSIS ABB=ON  L75 NOT SOMATOSTATIN


=> fil wpids; d que l83; d que l89; s l83 or l89

FILE 'WPIDS' ENTERED AT 15:50:48 ON 31 JAN 2003
COPYRIGHT (C) 2003 THOMSON DERWENT

FILE LAST UPDATED:          29 JAN 2003      <20030129/UP>
MOST RECENT DERWENT UPDATE:     200307        <200307/DW>
DERWENT WORLD PATENTS INDEX SUBSCRIBER FILE, COVERS 1963 TO DATE

>>> DUE TO TECHNICAL ISSUES THE SDIS FOR UPDATES 200302-200304
    BASED ON ENTRY DATE (ED) MAY CONTAIN DOCUMENTS PREVIOUSLY
    DISTRIBUTED. IF YOU ENCOUNTER ANY SURPLUS DOCUMENTS OF THIS
    KIND, PLEASE CONTACT OUR HELPDESKS. UNJUSTIFIED CHARGES
    INCURRED WILL BE REVOKED OF COURSE.
    WE APOLOGIZE FOR ANY INCONVENIENCE CAUSED. <<<


>>> PATENT IMAGES AVAILABLE FOR PRINT AND DISPLAY >>>

>>> FOR DETAILS OF THE PATENTS COVERED IN CURRENT UPDATES,
    SEE http://www.derwent.com/dwpi/updates/dwpicov/index.html <<<

>>> FOR A COPY OF THE DERWENT WORLD PATENTS INDEX STN USER GUIDE,
    PLEASE VISIT:
 http://www.stn-international.de/training_center/patents/stn_guide.pdf <<<

>>> FOR INFORMATION ON ALL DERWENT WORLD PATENTS INDEX USER
    GUIDES, PLEASE VISIT:
    http://www.derwent.com/userguides/dwpi_guide.html <<<


L77         413 SEA FILE=WPIDS ABB=ON  LOVASTATIN OR SIMVASTATIN OR PRAVASTATIN
                 OR MEVASTATIN
L78        2325 SEA FILE=WPIDS ABB=ON  (?STATIN OR ?STATINS) NOT SOMATOSTATIN
L79          99 SEA FILE=WPIDS ABB=ON  MEVINOLIN OR MK 803 OR MEVACOR OR
                MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L80         139 SEA FILE=WPIDS ABB=ON  EPTASTATIN OR CS 514 OR PRAVACHOL OR
                RMS 431 OR SQ 31000 OR COMPACTIN OR ML 236B
L81        3142 SEA FILE=WPIDS ABB=ON  SOY?(3W)PROTEIN#
L82         259 SEA FILE=WPIDS ABB=ON  GENISTEIN OR GENISTIN
L83           4 SEA FILE=WPIDS ABB=ON  (L77 OR L78 OR L79 OR L80) AND L81 AND
```

L82

L77 413 SEA FILE=WPIDS ABB=ON LOVASTATIN OR SIMVASTATIN OR PRAVASTATIN OR MEVASTATIN
L78 2325 SEA FILE=WPIDS ABB=ON (?STATIN OR ?STATINS) NOT SOMATOSTATIN
L79 99 SEA FILE=WPIDS ABB=ON MEVINOLIN OR MK 803 OR MEVACOR OR MONACOLIN OR MK 733 OR S!NVINOLIN OR ZOCOR
L80 139 SEA FILE=WPIDS ABB=ON EPTASTATIN OR CS 514 OR PRAVACHOL OR RMS 431 OR SQ 31000 OR COMPACTIN OR ML 236B
L81 3142 SEA FILE=WPIDS ABB=ON SOY?(3W)PROTEIN#
L89 5 SEA FILE=WPIDS ABB=ON (L77 OR L78 OR L79 OR L80) AND L81 AND D13/DC

~Derwent code D13 : Food, detergents, water treatment, & biotech. ; other food / food treatment, incl. additives

L92 5 L83 OR L89

=> dup rem 132,156,163,190,176,191,192
FILE 'MEDLINE' ENTERED AT 15:51:52 ON 31 JAN 2003

FILE 'FROSTI' ENTERED AT 15:51:52 ON 31 JAN 2003
COPYRIGHT (C) 2003 Leatherhead Food Research Association

FILE 'FSTA' ENTERED AT 15:51:52 ON 31 JAN 2003
COPYRIGHT (C) 2003 International Food Information Service

FILE 'CAPLUS' ENTERED AT 15:51:52 ON 31 JAN 2003
USE IS SUBJECT TO THE TERMS OF YOUR STN CUSTOMER AGREEMENT.
PLEASE SEE "HELP USAGETERMS" FOR DETAILS.
COPYRIGHT (C) 2003 AMERICAN CHEMICAL SOCIETY (ACS)

FILE 'BIOSIS' ENTERED AT 15:51:52 ON 31 JAN 2003
COPYRIGHT (C) 2003 BIOLOGICAL ABSTRACTS INC.(R)

FILE 'EMBASE' ENTERED AT 15:51:52 ON 31 JAN 2003
COPYRIGHT (C) 2003 Elsevier Science B.V. All rights reserved.

FILE 'WPIDS' ENTERED AT 15:51:52 ON 31 JAN 2003
COPYRIGHT (C) 2003 THOMSON DERWENT
PROCESSING COMPLETED FOR L32
PROCESSING COMPLETED FOR L56
PROCESSING COMPLETED FOR L63
PROCESSING COMPLETED FOR L90
PROCESSING COMPLETED FOR L76
PROCESSING COMPLETED FOR L91
PROCESSING COMPLETED FOR L92
L93 22 DUP REM L32 L56 L63 L90 L76 L91 L92 (6 DUPLICATES REMOVED)
ANSWER '1' FROM FILE MEDLINE
ANSWERS '2-4' FROM FILE FROSTI
ANSWER '5' FROM FILE FSTA
ANSWERS '6-11' FROM FILE CAPLUS
ANSWERS '12-16' FROM FILE BIOSIS
ANSWERS '17-18' FROM FILE EMBASE
ANSWERS '19-22' FROM FILE WPIDS

=> d ibib ab hitrn 1-22; fil hom

L93 ANSWER 1 OF 22 MEDLINE DUPLICATE 5
ACCESSION NUMBER: 97254808 MEDLINE
DOCUMENT NUMBER: 97254808 PubMed ID: 9100218
TITLE: Simvastatin further enhances the hypocholesterolemic effect

of soy protein in rabbits.
AUTHOR: Giroux I; Lavigne C; Moorjani S; Jacques H
CORPORATE SOURCE: Departement des Sciences des Aliments et de Nutrition, Universite Laval, Sainte-Foy, Quebec, Canada.
SOURCE: JOURNAL OF THE AMERICAN COLLEGE OF NUTRITION, (1997 Apr) 16 (2) 166-74.
Journal code: 8215879. ISSN: 0731-5724.
PUB. COUNTRY: United States
DOCUMENT TYPE: Journal; Article; (JOURNAL ARTICLE)
LANGUAGE: English
FILE SEGMENT: Priority Journals
ENTRY MONTH: 199706
ENTRY DATE: Entered STN: 19970620
Last Updated on STN: 19980206
Entered Medline: 19970606

AB OBJECTIVE: The effects of three dietary proteins (casein, cod, soy) and low dose simvastatin, an inhibitor of hydroxymethyl-glutaryl coenzyme A (HMG-CoA) reductase, on serum lipids were investigated. METHODS: New Zealand rabbits were fed purified diet (20% protein, 11% fat and 0.06% cholesterol) for 28 days. Animals received either 1.4 mg simvastatin or placebo orally during the last 14 days. A randomized 3 x 2 factorial design was used for the administration of diet and drug treatments. RESULTS: Mean food intake and body weight of the animals in all groups were similar. In placebo groups, soy protein decreased ($p = 0.06$) total cholesterolemia with significantly ($p = 0.009$) lower high-density lipoprotein (HDL) cholesterol, and significantly ($p = 0.004$) higher very low-density lipoprotein (VLDL) triglycerides (TG), compared to animal proteins. Addition of low dose simvastatin to soy protein induced a further decrease of serum total cholesterol, decreased VLDL and low-density lipoprotein (LDL) cholesterol, and LDL (apolipoprotein B), as well as improved VLDL-TG and HDL cholesterol levels. No similar reduction was seen when simvastatin was combined with casein or cod protein. CONCLUSION: These results show that low dose simvastatin may enhance the hypocholesterolemic effect of soy protein compared to animal proteins in the rabbit.

L93 ANSWER 2 OF 22 FROSTI COPYRIGHT 2003 LFRA DUPLICATE
ACCESSION NUMBER: 503428 FROSTI
TITLE: Double-blind study of the addition of high-protein soya milk v. cows' milk to the diet of patients with severe hypercholesterolaemia and resistance to or intolerance of **statins**.
AUTHOR: Sirtori C.R.; Pazzucconi F.; Colombo L.; Battistin P.; Bondioli A.; Descheemaeker K.
SOURCE: British Journal of Nutrition, 1999, (August), 82 (2), 91-96 (36 ref.)
ISSN: 0007-1145
DOCUMENT TYPE: Journal
LANGUAGE: English
SUMMARY LANGUAGE: English

AB It has been shown that high intakes of **soya**-bean **protein** reduce cholesterol levels in hypercholesterolaemic individuals. The effects of a high-protein soya milk were compared with those of cows' milk in 21 severely hypercholesterolaemic patients who were resistant to **statin** treatment. Patients were treated with soya milk or cows' milk for 4 weeks each in a cross-over study, with 4 weeks between treatments. Soya-milk treatment reduced total and low-density-lipoprotein cholesterol levels, even when only partly replacing animal protein in the diet.

L93 ANSWER 3 OF 22 FROSTI COPYRIGHT 2003 LFRA
ACCESSION NUMBER: 503425 FROSTI
TITLE: Cholesterol-lowering effects of high-protein soya

milk.
AUTHOR: Griffin B.A.
SOURCE: British Journal of Nutrition, 1999, (August), 82 (2), 79-80 (8 ref.)
ISSN: 0007-1145
DOCUMENT TYPE: Journal
LANGUAGE: English
AB The results of a paper by Sirtori et al., which demonstrate the efficacy of high-protein soya milk in reducing levels of serum cholesterol in patients with hypercholesterolaemia, are discussed. These results suggest that soya bean may exert its effects through its protein moiety via a mechanism independent of the classic low-density-lipoprotein receptor pathway. The potential mechanism by which soya bean reduces cholesterol levels is compared with that of **statins**. Evidence from studies with isoflavone-free supplements that implicate **soya**-bean **protein** in the hypocholesterolaemic action of soya beans is discussed.

L93 ANSWER 4 OF 22 FROSTI COPYRIGHT 2003 LFRA
ACCESSION NUMBER: 592647 FROSTI
TITLE: Food product comprising **soy protein** and **statins**.
INVENTOR: Bodor J.; van Oorschot G.J.; Santos da Silva M.J.; ter Schure E.; Trautwein E.
PATENT ASSIGNEE: Unilever NV; Unilever Plc; Hindustan Lever Ltd
SOURCE: PCT Patent Application
PATENT INFORMATION: WO 2002063976 A1
APPLICATION INFORMATION: 20020130
PRIORITY INFORMATION: European Patent Office 20010209
DOCUMENT TYPE: Patent
LANGUAGE: English
SUMMARY LANGUAGE: English
AB A low-cost food product consisting of **soya protein** and **statins** is described for effectively reducing low-density lipoprotein (LDL) cholesterol levels in the blood. The invention, which reduces triglyceride levels in the blood, is suitable for reducing risks of cardiovascular diseases including vascular and coronary heart disease. The invention uses **statins** obtained from inexpensive sources that do not give undesirable colouring. The invention can be prepared using less complicated processes, unlike pharmaceutical processes, for obtaining **statins**. The **soya protein** is preferably obtained by fermentation. Advantageously, the food product contains other health nutrients such as polyphenols, saponins, polyunsaturated fatty acid esters, dietary fibres, phytosterols, peptides, and **soya proteins**. The invention may be applied to food products consisting **soya protein** materials such as emulsified meats, fermented meats, nutritional drinks, milk substitutes, frozen desserts, and spreads.

L93 ANSWER 5 OF 22 FSTA COPYRIGHT 2003 IFIS
ACCESSION NUMBER: 2000(01):J0027 FSTA
TITLE: Double-blind study of the addition of high-protein soy milk v. cows' milk to the diet of patients with severe hypercholesterolaemia and resistance to or intolerance of **statins**.
AUTHOR: Sirtori, C. R.; Pazzucconi, F.; Colombo, L.; Battistin, P.; Bondioli, A.; Descheemaeker, K.
CORPORATE SOURCE: Cent. e. Grossi Paoletti, Inst. of Pharmacological Sci., Univ. of Milan, Milan, Italy. Fax +39 02 29 404 961. E-mail cesare.sirtori(a)unimi.it
SOURCE: British Journal of Nutrition, (1999) 82 (2) 91-96, 36 ref.
ISSN: 0007-1145

Searched by Barb O'Bryen, STIC 308-4291

DOCUMENT TYPE: Journal
LANGUAGE: English
AB Total substitution of **soy protein** for animal **protein** in the diet has been repeatedly shown to lower plasma cholesterol levels in hypercholesterolaemic individuals. A new, highly palatable, high-protein soy beverage may allow replacement of a significant percentage of animal protein in the diet. The soy drink was given, within a crossover design vs. a cows' milk preparation of similar composition and taste, to 21 severely hypercholesterolaemic patients (mean baseline plasma cholesterol 8.74 mmol/l) with a history of resistance to or intolerance of **statin** treatment. Each dietary supplement was given for 4 wk, with a 4-wk interval between treatments. Plasma lipid levels were monitored every 2 wk during each dietary sequence. The concomitant dietary treatment, which had been followed for a long time by all patients, was monitored carefully throughout the study. Soy supplementation reduced plasma total cholesterol level by 6.5%, when given first, and by 7.4% when given after cows' milk. When given first, cows' milk resulted in a small, non-significant reduction of plasma cholesterol level (-3.9%), and when given after soy, it changed total plasma cholesterol to a minimal extent (-1.6%). Changes in total and LDL-cholesterol levels after 2 and 4 wk of soya vs. cows' milk treatment were, thus, -6.1 and -7.0, and -6.2 and -7.8% (both $P < 0.05$), respectively. These first data from a double-blind study confirm a significant cholesterol-lowering effect of **soy protein** , even when only partly replacing animal protein in the diet, in individuals with extreme plasma cholesterol elevation.

L93 ANSWER 6 OF 22 CAPLUS COPYRIGHT 2003 ACS DUPLICATE 1
ACCESSION NUMBER: 2002:637463 CAPLUS
DOCUMENT NUMBER: 137:154219
TITLE: LDL cholesterol-lowering food product comprising **soy protein** and **statins**
INVENTOR(S): Bodor, Janos; Van Oorschot, Gijsbertus Johannes; Santos Da Silva, Mario Jorge; Ter, Schure Eelco; Trautwein, Elke
PATENT ASSIGNEE(S): Unilever N.V., Neth.; Unilever Plc; Hindustan Lever Ltd
SOURCE: PCT Int. Appl., 35 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2002063976	A1	20020822	WO 2002-EP998	20020130

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, UZ, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, CH, CY, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRIORITY APPLN. INFO.: EP 2001-200489 A 20010209
EP 2001-200493 A 20010209

AB A food product suitable for reducing low d. lipoprotein cholesterol levels comprising an amt. of **soy protein** of at least 5 g per av. serving and at least 5 mg/kg **statins** is described. Preferably the food product comprises a fermented soy ingredient.
IT **446-72-0, Genistein 529-59-9, Genistin**

RL: **FFD (Food or feed use)**; THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(LDL cholesterol-lowering food product comprising **soy protein** and **statins**)
REFERENCE COUNT: 6 THERE ARE 6 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L93 ANSWER 7 OF 22 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 2003:42120 CAPLUS
TITLE: Composition comprising soy and use thereof in the prevention and/or treatment of various diseases
INVENTOR(S): Hoie, Lars Henrik
PATENT ASSIGNEE(S): Nutri Pharma Danmark Holding A/S, Den.
SOURCE: PCT Int. Appl., 165 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 2003004039	A2	20030116	WO 2002-IB2587	20020703

W: AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, CZ, DE, DE, DK, DK, DM, DZ, EC, EE, EE, ES, FI, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NO, NZ, OM, PH, PL, PT, RO, RU, SD, SE, SG, SI, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VN, YU, ZA, ZM, ZW, AM, AZ, BY, KG, KZ, MD
RW: GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW, AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, SK, TR, BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG

PRIORITY APPLN. INFO.: EP 2001-610069 A 20010703
AB The invention concerns **soy protein**, phytoestrogens, phospholipids, and dietary fibers and compns. thereof suitable for preventing, treating and/or alleviating cardiovascular diseases such as hypercholesterolemia, hypertriglyceridemia, hyperlipidemia, arteriosclerosis, hypertension and related cardiovascular diseases, for preventing and/or treating type 2 diabetes and/or the metabolic syndrome, and for preventing, treating and/or alleviating pulmonary diseases.
IT **446-72-0, Genistein 75330-75-5**, Mevinolin
RL: **FFD (Food or feed use)**; PAC (Pharmacological activity); THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(compn. comprising soy and use thereof in the prevention and/or treatment of various diseases)

L93 ANSWER 8 OF 22 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 2000:622482 CAPLUS
DOCUMENT NUMBER: 133:207102
TITLE: Use of thiol redox proteins for reducing protein intramolecular disulfide bonds, for improving the quality of cereal products, dough and baked goods and for inactivating snake, bee and scorpion toxins
INVENTOR(S): Buchanan, Bob B.; Kobrehel, Karoly; Yee, Boihon C.; Wong, Joshua H.; Lozano, Rosa; Jiao, Jin-An; Shin, Sungho
PATENT ASSIGNEE(S): The Regents of the University of California, USA
SOURCE: U.S., 84 pp.
CODEN: USXXAM
DOCUMENT TYPE: Patent
LANGUAGE: English

FAMILY ACC. NUM. COUNT: 1
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
US 6114504	A	20000905	US 1995-483930	19950607

PRIORITY APPLN. INFO.: US 1995-483930 19950607

AB Methods of reducing cystine contg. animal and plant proteins, and improving dough and baked goods' characteristics is provided which includes the steps of mixing dough ingredients with a thiol redox protein to form a dough and baking the dough to form a baked good. The method of the present invention preferably uses reduced thioredoxin with wheat flour which imparts a stronger dough and higher loaf vols. Methods for reducing snake, bee and scorpion toxin proteins with a thiol redox (SH) agent and thereby inactivating the protein or detoxifying the protein in an individual are also provided. Protease inhibitors, including the Kunitz and Bowman-Birk trypsin inhibitors of soybean, were also reduced by the NADP/thioredoxin system (NADPH, thioredoxin, and NADP-thioredoxin reductase) from either E. coli or wheat germ. When reduced by thioredoxin, the Kunitz and Bowman-Birk soybean trypsin inhibitors lose their ability to inhibit trypsin. Moreover, the reduced form of the inhibitors showed increased susceptibility to heat and proteolysis by either subtilisin or a protease prepn. from germinating wheat seeds. The 2S albumin of castor seed endosperm was reduced by thioredoxin from either wheat germ or E. coli. Thioredoxin was reduced by either NADPH and NADP-thioredoxin reductase or dithiothreitol. Analyses showed that thioredoxin actively reduced the intramol. disulfides of the 2S large subunit, but was ineffective in reducing the intermol. disulfides that connect the large to the small subunit. A novel cystine contg. protein that inhibits pullulanase was isolated. The protein was reduced by thioredoxin and upon redn. its inhibitory activity was destroyed or greatly reduced.

REFERENCE COUNT: 50 THERE ARE 50 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L93 ANSWER 9 OF 22 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 1999:735945 CAPLUS
DOCUMENT NUMBER: 132:63418
TITLE: Bovine plasma protein functions in surimi gelation compared with cysteine protease inhibitors
AUTHOR(S): Kang, I. S.; Lanier, T. C.
CORPORATE SOURCE: the Food Science Dept., North Carolina State University, Raleigh, NC, 29695-7624, USA
SOURCE: Journal of Food Science (1999), 64(5), 842-846
CODEN: JFDSAZ; ISSN: 0022-1147
PUBLISHER: Institute of Food Technologists
DOCUMENT TYPE: Journal
LANGUAGE: English

AB The protease inhibitory activity of bovine plasma protein (BPP) and its gel strengthening effect on Pacific whiting surimi were compared with E-64 [L-trans-epoxy-succinylleucylamido-(4-guanidio)butane], iodoacetic acid (IAA), and a recombinant soybean **cystatin** (RSC). In terms of inhibitory activity, as low as 1.2 .mu.M E-64, 37.7 .mu.M IAA, or 17.9 mg RSC were equiv. to 1% BPP. To produce the same gel strength as the 1% BPP-treated surimi, 10 times that level of E-64 and RSC were required, while 100 times that level of IAA did not increase the gel stress as effectively. Thus, plasma contributed to enhanced gelation of Pacific whiting surimi by inhibition of fish protease and also by other gel-enhancing factors in the plasma.

REFERENCE COUNT: 40 THERE ARE 40 CITED REFERENCES AVAILABLE FOR THIS RECORD. ALL CITATIONS AVAILABLE IN THE RE FORMAT

L93 ANSWER 10 OF 22 CAPLUS COPYRIGHT 2003 ACS

ACCESSION NUMBER: 1998:341657 CAPLUS
DOCUMENT NUMBER: 129:15403
TITLE: Determination of polyphenols by CZE and HPLC for the detection of **soy**-, pea-, and lupin **proteins** in meat products
AUTHOR(S): Mellenthin, O.; Galensa, R.
CORPORATE SOURCE: Institut Lebensmittelwissenschaft Lebensmittelchemie, Universitaet Bonn, Bonn, Germany
SOURCE: Lebensmittelchemie (1998), 52(3), 63-64
CODEN: LEBEE2; ISSN: 0937-1478
PUBLISHER: Wiley-VCH Verlag GmbH
DOCUMENT TYPE: Journal
LANGUAGE: German

AB Polyphenols were detd. in soy, lupine, and pea proteins by capillary zone electrophoresis (CZE) and HPLC, coupled with a photodiode array detector (DAD) or a thermospray-mass-spectrometer. The isoflavone pattern of different **soy protein** contg. products varied with soy species, environmental conditions, and time of harvesting. A transgenic soybean species had the same isoflavone pattern as the comparable nontransgenic soybeans, but the pattern of another nontransgenic species was quite different. **Genistein** and 2'-hydroxy-**genistein** were found as marker polyphenyls for lupine protein from lupine seeds in meat products. **Pistatin** was assocd. with some pea proteins.

IT **446-72-0, Genistein**
RL: ANT (Analyte); BSU (Biological study, unclassified); ANST (Analytical study); BIOL (Biological study)
(detn. of polyphenols by CZE and HPLC for the detection of **soy**-, pea-, and lupin **proteins** in meat products)

L93 ANSWER 11 OF 22 CAPLUS COPYRIGHT 2003 ACS
ACCESSION NUMBER: 1997:594608 CAPLUS
DOCUMENT NUMBER: 127:204822
TITLE: Composition and its use as a food supplement or for lowering lipids in serum
INVENTOR(S): Hoie, Lars Henrik
PATENT ASSIGNEE(S): Nutri Pharma Ltd., UK; Hoie, Lars Henrik
SOURCE: PCT Int. Appl., 23 pp.
CODEN: PIXXD2
DOCUMENT TYPE: Patent
LANGUAGE: English
FAMILY ACC. NUM. COUNT: 2
PATENT INFORMATION:

PATENT NO.	KIND	DATE	APPLICATION NO.	DATE
WO 9731546	A1	19970904	WO 1997-IB152	19970212
W: AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, CA, CH, CN, CU, CZ, DE, DK, EE, ES, FI, GB, GE, HU, IL, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MD, MG, MK, MN, MW, MX, NO, NZ, PL, PT, RO, RU, SD, SE, SG, SI, SK, TJ, TM, TR, TT, UA, UG, US, UZ, VN, AM, AZ, BY, KG, KZ, MD, RU, TJ, TM				
RW: KE, LS, MW, SD, SZ, UG, AT, BE, CH, DE, DK, ES, FI, FR, GB, GR, IE, IT, LU, MC, NL, PT, SE, BF, BJ, CF, CG, CI, CM, GA, GN, ML, MR, NE, SN, TD, TG				
CA 2247138	AA	19970904	CA 1997-2247138	19970212
AU 9716153	A1	19970916	AU 1997-16153	19970212
AU 715424	B2	20000203		
EP 902624	A1	19990324	EP 1997-902529	19970212
EP 902624	B1	20010103		
R: AT, BE, CH, DE, DK, ES, FR, GB, GR, IT, LI, LU, NL, SE, MC, PT, IE, SI, FI				
CN 1212605	A	19990331	CN 1997-192719	19970212
BR 9707713	A	20000104	BR 1997-7713	19970212

JP 2000505308	T2	20000509	JP 1997-530754	19970212
AT 198405	E	20010115	AT 1997-902529	19970212
ES 2149140	T3	20010416	ES 1997-902529	19970212
IL 125729	A1	20010913	IL 1997-125729	19970212
JP 2001516342	T2	20010925	JP 1998-535512	19980212
NO 9803971	A	19981028	NO 1998-3971	19980828
US 6136367	A	20001024	US 1998-143120	19980828
US 6268011	B1	20010731	US 2000-524018	20000313

PRIORITY APPLN. INFO.:

DK 1996-227	A	19960229
WO 1997-IB152	W	19970212
DK 1997-994	A	19970829
WO 1998-IB178	W	19980212
US 1998-143120	A1	19980828

AB Disclosed is a compn. of soybean ingredients which comprises (a) isolated **soy protein**, (b) soybean fibers, and optionally an addnl. protein source, a carbohydrate source, a fat source, flavoring agents, vitamins, minerals, electrolytes, trace elements and other conventional additives, the amt. of (a) being such that the protein content provides at least 15 % of the total energy content of the compn., and the wt. ratio between (a) and (b) being at least 2. The compn. is useful as partial or total diet for overweight or obese subjects and is furthermore useful for lowering the cholesterol level and the triglyceride level and for increasing the HDL/LDL-cholesterol ratio in serum.

IT **79902-63-9**, Zocor
RL: **FFD (Food or feed use)**; THU (Therapeutic use); BIOL (Biological study); USES (Uses)
(compn. and its use as a food supplement or for lowering lipids in serum)

L93 ANSWER 12 OF 22 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.DUPLICATE 2

ACCESSION NUMBER: 2003:71948 BIOSIS
DOCUMENT NUMBER: PREV200300071948
TITLE: A **dietary** portfolio approach to cholesterol reduction: Combined effects of plant sterols, vegetable proteins, and viscous fibers in hypercholesterolemia.
AUTHOR(S): Jenkins, David J. A. (1); Kendall, Cyrill W. C.; Faulkner, Dorothea; Vidgen, Edward; Trautwein, Elke A.; Parker, Tina L.; Marchie, Augustine; Koumbridis, George; Lapsley, Karen G.; Josse, Robert G.; Leiter, Lawrence A.; Connelly, Philip W.
CORPORATE SOURCE: (1) Clinical Nutrition and Risk Factor Modification Center, St. Michael's Hospital, 61 Queen St E, Toronto, Ontario, M5C 2T2, Canada Canada
SOURCE: Metabolism Clinical and Experimental, (December 2002, 2002) Vol. 51, No. 12, pp. 1596-1604. print.
ISSN: 0026-0495.
DOCUMENT TYPE: Article
LANGUAGE: English

AB Plant sterols, **soy proteins**, and viscous fibers are advised for cholesterol reduction but their combined effect has never been tested. We therefore assessed their combined effect on blood lipids in hyperlipidemic subjects who were already consuming a low-saturated fat, low-cholesterol **diet** before starting the study. The test (combination) **diet** was 1 month in duration and was very low in saturated fat and high in plant sterols (1 g/1,000 kcal), **soy protein** (23 g/1,000 kcal), and viscous fibers (9 g/1,000 kcal) obtained from **foods** available in supermarkets and health **food** stores. One subject also completed 2 further **diet** periods: a low-fat control **diet** and a control **diet** plus 20 mg/d **lovastatin**. Fasting blood lipids, blood pressure, and body weight were measured prior to and at weekly intervals during the study. The combination **diet** was rated as acceptable and very

filling. The **diet** reduced low-density lipoprotein (LDL)-cholesterol by 29.0% +- 2.7% (P < .001) and the ratio of LDL-cholesterol to high-density lipoprotein (HDL)-cholesterol by 26.5% +- 3.4% (P < .001). Near maximal reductions were seen by week 2. In the subject who took **Mevacor** and control **diets** each for 4 weeks, the reduction in LDL:HDL-cholesterol on **Mevacor** was similar to the combination **diet**. We conclude that acceptable **diets** of **foods** from supermarkets and health **food** stores that contain recognized cholesterol-lowering **dietary** components in combination (a **dietary** portfolio) may be as effective as the starting dose of older first-line drugs in managing hypercholesterolemia.

L93 ANSWER 13 OF 22 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.DUPLICATE 3
ACCESSION NUMBER: 2000:41642 BIOSIS
DOCUMENT NUMBER: PREV200000041642
TITLE: Minireview: Natural products with hypoglycemic, hypotensive, hypocholesterolemic, antiatherosclerotic and antithrombotic activities.
AUTHOR(S): Wang, H. X. (1); Ng, T. B.
CORPORATE SOURCE: (1) Department of Microbiology, China Agricultural University, Beijing China
SOURCE: Life Sciences, (Nov. 12, 1999) Vol. 65, No. 25, pp. 2663-2677.
ISSN: 0024-3205.
DOCUMENT TYPE: General Review
LANGUAGE: English
SUMMARY LANGUAGE: English
AB This article reviews compounds of botanical origin which are capable of lowering plasma levels of glucose and cholesterol and blood pressure, as well as compounds inhibiting atherosclerosis and thrombosis. Hypoglycemic natural products comprise flavonoids, xanthones, triterpenoids, alkaloids, glycosides, alkyldisulfides, aminobutyric acid derivatives, guanidine, polysaccharides and peptides. Hypotensive compounds include flavonoids, diterpenes, alkaloids, glycosides, polysaccharides and proteins. Among natural products with hypocholesterolemic activity are beta-carotene, lycopene, cycloartenol, beta-sitosterol, sitostanol, saponin, **soybean protein**, indoles, **dietary** fiber, propionate, **mevinolin** (beta-hydroxy-beta-methylglutaryl coenzyme A reductase inhibitor) and polysaccharides. Heparins, flavonoids, tocotrienols, beta-hydroxy-beta-methylglutaryl coenzyme A reductase inhibitors (**statins**), garlic compounds and fungal proteases exert antithrombotic action. **Statins** and garlic compounds also possess antiatherosclerotic activity.

L93 ANSWER 14 OF 22 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.
ACCESSION NUMBER: 2002:287242 BIOSIS
DOCUMENT NUMBER: PREV200200287242
TITLE: Soy in hypercholesterolaemia: A double-blind, placebo-controlled trial.
AUTHOR(S): Puska, P. (1); Korpelainen, V.; Hoie, L. H.; Skovlund, E.; Lahti, T.; Smerud, K. T.
CORPORATE SOURCE: (1) North Karelia Project, National Public Health Institute, Mannerheiminintie 166, Helsinki, 00300: pekka.puska@ktl.fi Finland
SOURCE: European Journal of Clinical Nutrition, (April, 2002) Vol. 56, No. 4, pp. 352-357. print.
ISSN: 0954-3007.
DOCUMENT TYPE: Article
LANGUAGE: English
AB Objective: To study whether Abacor(R), a product based on isolated **soy protein** with high and standardised levels of

isoflavones and cotyledon soy fibres, was more effective in lowering total and LDL cholesterol than placebo. Design: Randomised, placebo-controlled, double-blind, parallel group, single centre study. Setting: Primary care in Joensuu, North Karelia, Finland. Subjects: Subjects were screened from the patient database of the health centre; 30 were randomised to the Abacor(R) group and 30 subjects to placebo. Eight subjects were withdrawn, six from the active group, two from the placebo group. Intervention: The preparations were given as two daily liquid **supplements** in addition to the subjects' regular **diets** for 6 weeks. Results: Abacor(R) showed a statistically significant lipid-lowering effect as compared to placebo, although an unexpected reduction was seen in the placebo group. The estimated difference between active treatment and placebo was 0.25 mmol/l (95% CI 0.01, 0.50; P=0.049) for total cholesterol, corresponding to reductions of 8.3 and 5.1%, respectively. The difference in reduction of LDL-cholesterol was 0.27 mmol/l (95% CI 0.06, 0.49; P=0.014) and corresponded to a reduction of 13.2% in the active treatment group, and 8.0% in the placebo group. Abacor(R) showed a rapid onset of effect, as compared with placebo. During a wash-out period of 4 weeks after treatment, the subjects returned to pre-treatment cholesterol levels. Conclusion: Added to a regular **diet**, Abacor(R) significantly reduced LDL-cholesterol and total cholesterol. These beneficial effects occurred within 6 weeks of treatment. Sponsorship: Commercial organisation.

L93 ANSWER 15 OF 22 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.
ACCESSION NUMBER: 2002:55692 BIOSIS
DOCUMENT NUMBER: PREV200200055692
TITLE: Lowering low-density lipoprotein cholesterol with **diet**: The important role of functional **foods** as adjuncts.
AUTHOR(S): Stone, Neil J. (1)
CORPORATE SOURCE: (1) Clinical Medicine (Cardiology), 211 E. Chicago, STE 1050, Chicago, IL, 60611: n-stone@northwestern.edu USA
SOURCE: Coronary Artery Disease, (November, 2001) Vol. 12, No. 7, pp. 547-552. print.
ISSN: 0954-6928.
DOCUMENT TYPE: General Review
LANGUAGE: English

L93 ANSWER 16 OF 22 BIOSIS COPYRIGHT 2003 BIOLOGICAL ABSTRACTS INC.
ACCESSION NUMBER: 1989:163263 BIOSIS
DOCUMENT NUMBER: BA87:85364
TITLE: EFFECTS OF HYPOLIPIDEMIC DRUGS ON PLASMA CHOLESTEROL LEVELS CHARACTERISTIC OF **DIETARY** CASEIN AND **SOYBEAN PROTEIN** ISOLATE IN THE RAT.
AUTHOR(S): SAEKI S; KIRIYAMA S
CORPORATE SOURCE: LAB. NUTRITIONAL BIOCHEM., DEP. AGRIC. CHEM., FAC. AGRIC., HOKKAIDO UNIV., KITA-9, NISHI-9, SAPPORO 060, JAPAN.
SOURCE: NUTR REP INT, (1989) 39 (1), 185-196.
CODEN: NURIBL. ISSN: 0029-6635.
FILE SEGMENT: BA; OLD
LANGUAGE: English
AB Effects of hypolipidemic drugs on plasma cholesterol responses to casein and **soybean protein** isolate (SPI) were studied in rats fed a cholesterol-free semipurified **diet** containing either of them at 200 g/kg **diet**. Rats were fed a casein or SPI **diet** for 18-20 days; each **dietary** group consisted of subgroups treated with or without either of hypolipidemic drugs for the last 8 days of the experimental period. Plasma cholesterol was significantly higher when the casein **diet** was fed than when the SPI **diet** was fed throughout the experimental period. Cholestyramine, B-sito-sterol, **compactin** and probucol little affected the characteristic responses of plasma cholesterol to

dietary proteins. Clofibrate and eritadenine, which are known to affect lipoprotein metabolism, prevented the casein-induced hypercholesterolemia. The casein **diet** preferentially increased high density lipoprotein cholesterol, which was inhibited by clofibrate and eritadenine. When clofibrte or eritadenine was added to the SPI **diet**, the decrement in plasma cholesterol was much less than that observed in the casein-fed rats. These observations suggest that the hypocholesterolemic activity of SPI would be produced by the modification of lipoprotein metabolism.

L93 ANSWER 17 OF 22 EMBASE COPYRIGHT 2003 ELSEVIER SCI. B.V.
ACCESSION NUMBER: 2000099017 EMBASE
TITLE: Polycystic kidney disease, fungi, and bacterial endotoxin: Shifting paradigms involving infection and **diet**.
AUTHOR: Hjelle J.T.; Miller-Hjelle M.A.; Nowak D.M.; Dombrink-Kurtzman M.A.; Peterson S.W.
CORPORATE SOURCE: Dr. J.T. Hjelle, Dept. Biomedical Therapeutic Science, University of Illinois, College of Medicine at Peoria, PO Box 1649, Peoria, IL 61656, United States. hjelle@uic.edu
SOURCE: Reviews in Medical Microbiology, (2000) 11/1 (23-35).
Refs: 68
ISSN: 0954-139X CODEN: RMEMER
COUNTRY: United Kingdom
DOCUMENT TYPE: Journal; General Review
FILE SEGMENT: 004 Microbiology
022 Human Genetics
028 Urology and Nephrology
037 Drug Literature Index
LANGUAGE: English
SUMMARY LANGUAGE: English
AB The effort to understand the significance of ever-more numerous observations of fungal and bacterial components in tissues and fluids from patients with polycystic kidney disease (PKD) is the focus of this review. Could this second most common genetic disease in man be promoted or even caused by microbes or their components/toxins found in PKD patients? Findings include fungal glucans, fungal antigens, immunoglobulin E reactive with fungal antigens, fungal DNA, bacterial endotoxin from at least three genera, and a newly discovered class of bacteria, Nanobacterium. A new species of fungus, Penicillium pimiteouiense, has been isolated from PKD kidney cells in vitro. What are the sources of these microbes or microbial parts and by what mechanism(s) do they alter those few cells that become the progenitors of all phenotypically cystic cells? Hypotheses concerning the interactions of microbial components with PKD biology are presented along with strategies to confirm and exploit therapeutically these ideas. The study of microbes and their parts in this prominent chronic, genetic disease may provide insights into other polymicrobic, multifactorial diseases. (C) 2000 Lippincott Williams and Wilkins.

L93 ANSWER 18 OF 22 EMBASE COPYRIGHT 2003 ELSEVIER SCI. B.V.
ACCESSION NUMBER: 96143791 EMBASE
DOCUMENT NUMBER: 1996143791
TITLE: Very low-fat **diets** for coronary heart disease: Perhaps, but which one? [4].
AUTHOR: Siguel E.; MacBeath B.R.; Lerman R.H.; Gould K.L.; Ornish D.
CORPORATE SOURCE: Nutrek Inc,Brooklyn, MA, United States
SOURCE: Journal of the American Medical Association, (1996) 275/18 (1402-1403).
ISSN: 0098-7484 CODEN: JAMAAP
COUNTRY: United States
DOCUMENT TYPE: Journal; Letter
FILE SEGMENT: 018 Cardiovascular Diseases and Cardiovascular Surgery

029 Clinical Biochemistry
037 Drug Literature Index
LANGUAGE: English

L93 ANSWER 19 OF 22 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 2002-698535 [75] WPIDS
CROSS REFERENCE: 2001-483372 [52]; 2001-522342 [57]
DOC. NO. CPI: C2002-197748
TITLE: Use of bicyclo(3.2.1)octane e.g. steviol in treating type II diabetes, impaired glucose tolerance, hypercholesterolemia, hypertension, atherosclerosis, angina pectoris, thrombosis, myocardial infarction.
DERWENT CLASS: B05 **D13** E15
INVENTOR(S): GREGERSEN, S; HERMANSEN, K; HOIE, L H; JEPPESEN, P B
PATENT ASSIGNEE(S): (GREG-I) GREGERSEN S; (HERM-I) HERMANSEN K; (JEPP-I) JEPPESEN P B; (NUTR-N) NUTRI PHARMA ASA
COUNTRY COUNT: 96
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2002060419	A2	20020808	(200275)*	EN	86

RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW
W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
WO 2002060419	A2	WO 2001-DK523	20010731

PRIORITY APPLN. INFO: WO 2001-DK75 20010201
AB WO 200260419 A UPAB: 20021220
NOVELTY - A medicament comprising a substance (A) including a bicyclo(3.2.1)octane (I) is new.

DETAILED DESCRIPTION - An INDEPENDENT CLAIM is also included for a composition comprising at least one (A) and further comprising a **soy protein** source to provide the **soy protein** (at least 45 wt.% of the total protein content of the composition), at least one phytoestrogen compound (more than 0.1 wt.% of the **soy protein** content of the composition), and dietary fibers (more than 4 wt.% of the total weight of the nutritional composition on a dry basis).

The **soy protein** source is selected from isolated **soy protein**, **soy protein** concentrate or soy flour (preferably isolated **soy protein**).

ACTIVITY - Antidiabetic; Cardiant; Antiarteriosclerotic; Antilipemic; Antianginal; Hypotensive; Thrombolytic; Anticoagulant; Anorectic.

Stevioside was tested on normal Wistar rats and on type II diabetic Goto-kakizaki (GK) rats. Glucose (2 g/kg body weight) and stevioside (0.2 g/kg body weight) were dissolved in saline (0.9%) and infused intravenously. The plasma glucose and insulin levels were measured over 2 hours. After administration of the glucose load, plasma glucose raised immediately and plasma insulin raised abruptly. When stevioside was added together with the glucose, a diminished glucose response was found in the GK-rat and a significant decrease was observed after 30 minutes. In GK rat stevioside caused an increase in the insulin response (2400 micro U/ml) compared to the Wistar rat (about 200 micro U/ml) after 15 minutes. The

stevioside induced insulin response was delayed and increased throughout the whole test. The insulin response was monophasic.

MECHANISM OF ACTION - Insulin secretion potentiator or enhancer.

USE - In a nutritional preparation in the form of a dietary supplement; as a functional food ingredient such as, a diary product, juice, ready made liquids for drinking, a spreadable product, cereal product, nutritional bars, biscuits, bread, soups, meat product, meat substitute product or vegetable product) for special dietary use; in the manufacture of a medicament for preventing alleviating, eliminating and treating type II diabetes, impaired glucose tolerance, insulin secretory failure in diabetic patient, cardiovascular disease in a diabetic subject such as hypertriglyceridemia, hypercholesterolemia, hypertension, hyperglycemia, hyperinsulinemia, atherosclerosis, angina pectoris, thrombosis, myocardial infarction and an arteriosclerotic condition by reducing the influx of lipoproteins, cholesterol and/or triglycerides into the endocelium of the arterial wall of a diabetic subject suffering from a cardiovascular disease; metabolic syndrome, obesity, dyslipidemia, and overweight; for lowering serum levels of glucose, insulin, total cholesterol, LDL-cholesterol, triglyceride, homocysteine and/or blood pressure; and for increasing glucose tolerance, insulin sensitivity, serum HDL/LDL-cholesterol ratio and/or HDL-cholesterol level (all claimed).

ADVANTAGE - (A) enhances or potentiates the secretion of insulin and improves glucose tolerance. The composition acts as an antioxidant in preventing lipoprotein oxidation and/or glycosylation.

Dwg.0/9

L93 ANSWER 20 OF 22 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 2002-090269 [12] WPIDS
DOC. NO. CPI: C2002-027970
TITLE: Heterogeneous nutrient cluster comprises specific amount of cluster of particulate ingredient in form of pieces with preset piece count, nutrient powder blend and binder and has preset moisture content.
DERWENT CLASS: **D13**
INVENTOR(S): BOREK, J R; EVENSON, K A; FROSETH, B R; GREEN, D R; LAKKIS, J; VAN LENGERICH, B H
PATENT ASSIGNEE(S): (GENM) GEN MILLS INC
COUNTRY COUNT: 96
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2001097633	A2	20011227	(200212)*	EN	33

RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW MZ NL OA PT SD SE SL SZ TR TZ UG ZW

W: AE AG AL AM AT AU AZ BA BB BG BR BY BZ CA CH CN CO CR CU CZ DE DK DM DZ EC EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX MZ NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW

AU 2001066634 A 20020102 (200230)

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
WO 2001097633	A2	WO 2001-US17612	20010529
AU 2001066634	A	AU 2001-66634	20010529

FILING DETAILS:

PATENT NO	KIND		PATENT NO
AU 2001066634	A	Based on	WO 200197633

PRIORITY APPLN. INFO: US 2000-596543 20000619
AB WO 200197633 A UPAB: 20020221
NOVELTY - A heterogeneous nutrient cluster comprises (in weight%):
(a) cluster ingredients (20-80) of pieces of dried cooked cereal grain;
(b) texturized vegetable protein;
(c) dried cooked cereal dough;
(d) nut meat;
(e) dried fruit, legumes and/or fruit pastes; and
(f) nutrient powder blend (0.1-40) and binder (15-40).
The cluster is in form of pieces, each weighing 0.03-5 g, has piece count of
500-15000/pound and moisture content of 2-10%.
DETAILED DESCRIPTION - INDEPENDENT CLAIMS are also included for the following:
(1) A method of preparing the heterogeneous nutrient cluster, which involves;
(i) coating particulate with a quantity of liquid binder to form a sticky binder coated particulate;
(ii) coating the binder coated particulate of (A) with a dry nutrient powder blend to form nutrient cluster in form of pieces, each weighing 0.3-5 g (dry weight basis); and
(iii) curing nutrient clusters to solidify the liquid binder to form dried solid nutrient clusters having moisture content of 2-10%; and
(2) A food product comprising the nutrient cluster and ready-to-eat (R-T-E) cereal base.
USE - As additive for adding in ready-to-eat cereals or as snack product by itself for use in dietary calorie intake control regimens, used in hospitals, nursing homes or weight reduction diets. Also useful for providing nutrient profiles intended to be prophylactically or therapeutically useful against various disease conditions, such as heart disease, diabetes osteoporosis etc.
ADVANTAGE - The nutrient cluster has high levels of vitamins, minerals and macro-nutrient fortification, good taste and texture. The method is convenient, practical, economical and simple for manufacture of cluster. The foodstuff made of cluster has excellent organoleptic properties. The usage of fats having less amounts of glyceride components, reduces greasing out of glyceride components on fruit compositions. Also enhances bioavailability of calcium phosphate salts by increasing calcium absorption. Inulin and/or fructooligosaccharide materials facilitates the absorption of calcium. Inulin's bland flavor makes it suitable for use in children's products. Synergistic effect is enabled with combined use of inulin and medium chain triglycerides in absorption of calcium from calcium phosphate salts containing foodstuff. The fortified blended ready-to-eat products are highly reminiscent in taste, flavor and appearance of familiar unfortified ready-to-eat cereal products. Use of combination of nutrient clusters with equivalent null clusters greatly simplifies the provision of to-order cereals having customized nutrient profiles.
Dwg.0/0

L93 ANSWER 21 OF 22 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 2000-399927 [34] WPIDS
DOC. NO. CPI: C2000-120756
TITLE: Composition for treating cardiovascular diseases, e.g. arteriosclerosis, coronary heart disease, angina pectoris, or hypertension, comprises **soy protein**, dietary fibres and a phytoestrogen compound.
DERWENT CLASS: B02 B04 **D13**
INVENTOR(S): HOIE, L H
PATENT ASSIGNEE(S): (NUTR-N) NUTRI PHARMA ASA

COUNTRY COUNT: 91
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2000030665	A1	20000602	(200034)*	EN	64
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW					
W: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK DM EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW					
AU 2000014047	A	20000613	(200043)		
EP 1133308	A1	20010919	(200155)	EN	
R: AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI					
BR 9915687	A	20011204	(200203)		
JP 2002530347	W	20020917	(200276)		71

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
WO 2000030665	A1	WO 1999-IB1998	19991125
AU 2000014047	A	AU 2000-14047	19991125
EP 1133308	A1	EP 1999-972541	19991125
		WO 1999-IB1998	19991125
BR 9915687	A	BR 1999-15687	19991125
		WO 1999-IB1998	19991125
JP 2002530347	W	WO 1999-IB1998	19991125
		JP 2000-583548	19991125

FILING DETAILS:

PATENT NO	KIND		PATENT NO
AU 2000014047	A	Based on	WO 200030665
EP 1133308	A1	Based on	WO 200030665
BR 9915687	A	Based on	WO 200030665
JP 2002530347	W	Based on	WO 200030665

PRIORITY APPLN. INFO: DK 1999-855 19990616; DK 1998-1555 19981125

AB WO 200030665 A UPAB: 20000718
NOVELTY - Composition comprising a **soy protein** source (isolated **soy protein, soy protein** concentrate or soy flour), at least one phytoestrogen and dietary fibres, is new.

DETAILED DESCRIPTION - Composition comprises:

(a) a **soy protein** source (isolated **soy protein, soy protein** concentrate or soy flour) providing 45% of the total protein and 15% of the total energy of the composition;

(b) at least 0.1% of at least one phytoestrogen and

(c) at least 4% of dietary fibres.

ACTIVITY - Hypocholesterolemic.

MECHANISM OF ACTION - None given.

USE - The composition is useful as a functional food ingredient, including dairy products, juice, ready made liquids for drinking, a spreadable product, a cereal product, nutritional bars, biscuits, bread, soups, meat products, meat substitute products and vegetable products, for lowering serum levels of glucose, total cholesterol, LDL cholesterol and/or triglycerides in hyperlipidemic patients or normocholesterolemic

patients suffering from cardiovascular disease (especially hypercholesterolemia, hypertriglyceridemia, hyperlipidemia, arteriosclerosis, arteriolosclerosis, coronary heart disease, angina pectoris, thrombosis, myocardial infarction or hypertension). It is also used for lowering homocystein levels or increasing the HDL-LDL-cholesterol ratio or serum HDL-cholesterol levels. The composition is used as a partial or total diet for an overweight subject suffering from an arteriosclerotic condition.
Dwg.0/5

L93 ANSWER 22 OF 22 WPIDS (C) 2003 THOMSON DERWENT
ACCESSION NUMBER: 2000-399925 [34] WPIDS
DOC. NO. CPI: C2000-120754
TITLE: Composition for treating e.g. type 2 diabetes and associated cardiovascular diseases comprises **soy protein**, dietary fibres and a phytoestrogen compound.
DERWENT CLASS: B02 B04 **D13**
INVENTOR(S): HOIE, L H
PATENT ASSIGNEE(S): (NUTR-N) NUTRI PHARMA ASA
COUNTRY COUNT: 91
PATENT INFORMATION:

PATENT NO	KIND	DATE	WEEK	LA	PG
WO 2000030663	A1	20000602	(200034)*	EN	57
RW: AT BE CH CY DE DK EA ES FI FR GB GH GM GR IE IT KE LS LU MC MW NL OA PT SD SE SL SZ TZ UG ZW					
W: AE AL AM AT AU AZ BA BB BG BR BY CA CH CN CR CU CZ DE DK DM EE ES FI GB GD GE GH GM HR HU ID IL IN IS JP KE KG KP KR KZ LC LK LR LS LT LU LV MA MD MG MK MN MW MX NO NZ PL PT RO RU SD SE SG SI SK SL TJ TM TR TT TZ UA UG US UZ VN YU ZA ZW					
AU 2000015113	A	20000613	(200043)		
BR 9915693	A	20010814	(200154)		
EP 1143988	A1	20011017	(200169)	EN	
R: AL AT BE CH CY DE DK ES FI FR GB GR IE IT LI LT LU LV MC MK NL PT RO SE SI					

APPLICATION DETAILS:

PATENT NO	KIND	APPLICATION	DATE
WO 2000030663	A1	WO 1999-IB1992	19991125
AU 2000015113	A	AU 2000-15113	19991125
BR 9915693	A	BR 1999-15693	19991125
		WO 1999-IB1992	19991125
EP 1143988	A1	EP 1999-957390	19991125
		WO 1999-IB1992	19991125

FILING DETAILS:

PATENT NO	KIND		PATENT NO
AU 2000015113	A	Based on	WO 200030663
BR 9915693	A	Based on	WO 200030663
EP 1143988	A1	Based on	WO 200030663

PRIORITY APPLN. INFO: DK 1999-856 19990616; DK 1998-1556 19981125

AB WO 200030663 A UPAB: 20000718
NOVELTY - Composition comprising a **soy protein** source (isolated **soy protein, soy protein** concentrate or soy flour), at least one phytoestrogen and dietary fibres,

is new.

DETAILED DESCRIPTION - Composition comprises:

(a) a **soy protein** source (isolated **soy protein, soy protein** concentrate or soy flour) providing 45% of the total protein and 15% of the total energy of the composition;

(b) at least 0.1% of at least one phytoestrogen; and

(c) at least 4% of dietary fibres.

An INDEPENDENT CLAIM is also included for the novel composition in combination with a functional food ingredient comprising a sterol.

ACTIVITY - Anti-diabetic.

MECHANISM OF ACTION - None given.

USE - The composition is useful as a functional food ingredient, including dairy products, juice, ready made liquids for drinking, a spreadable product, a cereal product, nutritional bars, biscuits, bread, soups, meat products, meat substitute products and vegetable products, for lowering serum levels of glucose, total cholesterol, LDL-cholesterol, triglyceride and/or homocystein levels or increasing the HDL/LDL-cholesterol ratio and/or serum HDL-cholesterol levels in a diabetic subject. The composition is also useful for increasing glucose tolerance and/or insulin sensitivity, treating impaired glucose tolerance, insulin secretory failure and/or arteriosclerotic conditions. The composition is also useful for treating type 2 diabetes and cardiovascular disease (especially hypertriglyceridemia, hypercholesterolemia, hypertension, hyperglycemia, hyperinsulinemia, arteriosclerosis, atherosclerosis, arteriolosclerosis, angina pectoris, thrombosis or myocardial infarction) in diabetic subjects. It is also used as partial or total diet for an overweight subject suffering from a diabetic condition.
Dwg.0/0

FILE 'HOME' ENTERED AT 15:52:17 ON 31 JAN 2003